

AMENDMENTS TO THE SPECIFICATION:

Please amend the paragraph on page 3, line 26 – page 4, line 8 as follows:

The present invention provides processes for producing high quality wort and high quality beer using barley malts of a standard which in a conventional mashing process may not yield a quality product. The high temperature applied to the processes of the present invention ensures that the activity of the various endogenous enzymes of the barley malt or of the adjunct is significantly reduced or even eliminated. Thus at temperatures in the interval 70°C to 78°C only the barley malt alpha- and beta-amylases will exhibit notable activity, and at temperatures above 78°C the endogenous enzymes activity will be negligible. In the mashing process of the present invention added enzymes will thus constitute a very essential part of or all enzyme activity. While endogenous enzymes of the barley malt, including unwanted activities, such as lipoxygenase, are eliminating by the high process temperatures of the present invention, the positive characteristics of the barley malt, e.g. the coloring and flavor components as well as the protein contribution, are retained. The application of a standardized mixture of thermostable enzymes ensures a high extract recovery, full control of the protease activity allowing optimal foam stability, and a very low total beta-glucan content facilitating wort separation and thereby reducing cycle time even with a high percentage of unmalted barley or undermodified barley. The present invention also provides processes that allow production of a wort and/or a beer with reduced amounts of ~~trans-2-nonenal~~ trans-2-nonenal (T2N) and/or dimethyl sulfide (DMS), the compounds responsible for the two most important off-flavors encountered in beer.

Please amend the line on page 19, line 1 as follows:

Identification and quantification of DMS and ~~trans-2-nonenal~~ trans-2-nonenal